



Keweenaw Mountain Lodge

Dinner Menu

Served 4:30pm to 9pm in the Dining Room

Thursday, Friday, & Saturday

November 4th, 5th & 6th

[2021]



APPETIZERS

Smoked Fish Dip

\$13

A creamy dip made with smoked whitefish, trout, or salmon (*availability varies*). Served with corn chips or in-house naan bread.

Spinach-cream Cheese-bacon-mozzarella Dip

\$13

Served with corn chips.

DINNERS

Served with a choice of small side salad: choose one of the two featured salads.

Turkey on Jalapeno-Cheddar Bagel [Mexican- and Polish-influence]

\$20

In-house bagels buns topped with sliced turkey breast, roasted onions, bell pepper, and cilantro-lemon aioli. Served with French fries.

Hirino Me Domates Ke Tiri [Greek-influence]

\$25

Pork loin medallion, stuffed with goat cheese and spinach, and a light bell pepper and roasted tomato sauce. Served with medley of roasted potatoes and onions, and a side of vegetables.

Lemony Shrimp and Risotto [Italian-influence]

\$26

Garlic, lemon, spinach shrimp on a parmesan creamy risotto. Served with a side of vegetables.

Lentils Stew and Atakilt Wat [Ethiopian-influence]

\$18

Lentil stew with Berbere spices, served with a side of Ethiopian style potato cabbage and carrots. (*Vegetarian*)

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *

FUN. JOYOUS. ADVENTURESOME.

W: keweenawmountainlodge.com | P: 906-289-4403 | E: dining@keweenawresort.com

-- reservations required --

DINNER SALADS

Add a chicken breast to any full size dinner salad for \$5

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| Bean and Beet Salad | \$12 |
| Steamed green beans, beet, red onion, and queso fresco salad with honey mustard dressing | |
| 2 Sisters & a Step-Brother Salad | \$10 |
| Roasted sweet potatoes, corn, white beans, & red onion with apple cider vinaigrette. | |
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SANDWICHES AND WRAPS

Served w/ potato wedges. Substitute potato wedges with side salad for \$3.00, Gluten free multigrain bread (+1.50) or gluten free roll (+2.50)

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| The Spicy Swine | \$16 |
| Shaved ham, bacon, cheddar, jalapeno, caramelized onion & chipotle aioli on a brioche bun. Served with French Fries. | |
| Kafta Burger | \$21 |
| A patty of ground lamb and beef with Middle Eastern spices topped with harissa sauce and hummus, lettuce and tomato on a bun. Served with sweet potato-bell pepper hash and choice of side salad. | |
| Beast Burger | \$21 |
| A burger pattie of 8 oz, made with a blend of 4 meats (ground elk, bison, wagyu, and wild boar), served with a choice of the current week's side salad. Two sauces to choose from: brandy peppercorn <i>-or-</i> tomato jam with bleu cheese | |
| Chicken Club Wrap | \$15 |
| Griddle seared chicken, bacon, cheddar, lettuce, tomato, red onion and garlic toumeh in a 12" flour shell. Served with French fries. | |
| Veggie Wrap | \$11 |
| Hummus spread, roasted and fresh vegetables in a 12" flour shell. | |
| Beyond Burger | \$14 |
| Plant-based burger with lettuce, tomato, & onion on a vegan pretzel bun. | |
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DESSERT

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| Cheesecake, with Bailey's Irish Cream | \$10 |
| Served with chocolate Ganache. | |

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Our burgers are cooked medium or above*